

LING  
LONG

Re-Fine  
Dining

Ling Long,

融汇中式的风味人文于西方的烹饪艺术之中，  
这是对过去对经典的谦卑致敬，  
以及对未来与未知的美好展望。

Ling Long's re-fine dining takes you on a gastronomical journey across China's diverse regions. With Chef Jason's mastery of Western culinary technique, he reinterprets classic Chinese dishes.

Ling Long simultaneously stays true to the essence of Chinese cuisine and offers an audacious vision of what Chinese cuisine can be.

洋为中用

古为今用

中西并举

南北结合

这一次, Chef Jason 进行更深刻的内省与推敲  
如何让料理反应出中国人博采众长的个性  
如何更好的将西式烹饪技巧揉入中式的火候真功夫中  
如何在弹牙之际  
呈现出融入了科学、美学和人类学的新中式料理

从山珍与海味巧妙结合的花枝鸡  
到混血了法式可颂的中式老婆饼

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Ling Long 2020 春夏菜单

是我们对于不同食物和人文的理解、欣赏与自在诠释

Chinese cuisine, despite its superb use of flavors and ingredients, has often been overlooked on its presentation. But what happens when one incorporates Western gastronomy's rigidity and aesthetic into these beloved classic fares?

With this reflection in mind, Chef Jason continues to honor Chinese cuisine this season but also freely experiments with its possible, often unattempted, shapes and forms, texture and tastes.

After all, we as human are always trying to expand our horizon by learning from different cultures, so should Ling Long cuisine aspire to be.

## (周末午间套餐)

### 开胃小点

#### 老醋海鑫

雅安鱼子酱 大连海蜇头 扇贝

#### 卤水鸭

卤水酱汁 连云港鸭肝 鸭肉

#### 猪五花

酸白菜肉汁 百合 竹荪

#### 花枝鸡

童子鸡 东海墨鱼 沙姜

#### 或(+100) 蚝与牛

山东和牛A4 土法炼蚝油 芥兰

### 甘味旅程

老婆饼 桃酥 流心蛋黄酥

菜品: **398** RMB

搭配 4 款配酒: **198/238** RMB

(不含甜酒)

搭配 5 款配酒: **258/298** RMB

无酒精搭配: **150** RMB

# (Wine Pairing)

## **Vinegar Ocean Trio**

Cirro, Sauvignon Blanc, Marlborough, New Zealand 2019

卷云长相思, 马尔堡, 新西兰

## **Marinated Duck**

Kendall-Jackson, Vintner's Reserve Zinfandel,

California, USA 2015

肯道杰克逊酿酒师珍藏馨芳红葡萄酒, 加州, 美国

## **Pork belly**

Shi Bai Pian, Mastery Riesling, Huailai, China 2018

诗百篇雷司令干白, 怀来, 中国

## **Cuttlefish & Chicken**

La Stoppa, Ageno Bianco, Emilia-Romagna, Italy 2015

阿杰诺橙酒, 艾米利亚-罗马涅, 意大利

## *or* **Oyster & Wagyu**

Delas, AOC Châteauneuf-du-Pape, Rhône Valley,

France 2017

尚皮埃尔教皇新堡干红, 罗纳河谷, 法国

## **Journey of Sweets**

Royal Tokaji, Late Harvest, Tokaj, Hungary 2016

荣耀托卡伊埃苏特酿甜白, 托卡伊, 匈牙利

## (Weekend Lunch Menu)

### Amuse Bouche

#### Vinegar Ocean Trio

Yaan Caviar Dalian Jellyfish Scallop

#### Marinated Duck

Soy & Duck Jus Foie Gras Duck Meat

#### Pork Belly

Pork & Sour Cabbage Jus Lily Bulb Bamboo Fungus

#### Cuttlefish & Chicken

Spring Chicken Cuttlefish Galangal

#### or (+100) Oyster & Wagyu

Shandong Wagyu A4 Homemade Oyster Sauce  
Chinese Broccoli

#### Journey of Sweets

Lao Po Bing Walnut Biscuit  
Salted Egg Yolk Pastry-updated

Food: 398<sup>RMB</sup>

Pairing with 4 wines: 198/238<sup>RMB</sup>  
(excluding sweet wine)

Pairing with 5 wines: 258/298<sup>RMB</sup>  
Non-alcoholic Pairing: 150<sup>RMB</sup>

## “酒”

酒与食物在一起,便互相赋予了灵魂

Ling Long 本次菜单邀请中国最知名的专业侍酒师之一  
李美玉

以她丰富的经验与独到的品味借酒诠释 Jason 的菜肴  
美玉与葡萄酒的结缘

始于浪漫的法国之都巴黎

落脚于古韵的东方之城北京

这一次,开花在三里屯的 Ling Long 之中

不止有浑然天成的葡萄酒搭配

更有出人意料的酒类打破我们对佐餐酒的预想

这些佳酿在展现自身味道的时候,也更加凸显食物本身风味  
达到相辅相成的绝佳效果

## “Wine”

This time, Ling Long invites Li Meiyu, one of the most highly-regarded sommeliers in China to select the accompanying wines to pair with Jason's food.

The selection Meiyu made aims to hit two birds with one stone: Complimenting Jason's cuisine expertly while still demonstrating its own personality. One can expect to find the unexpected: from unique labels of wines to sake, Chinese white wine, whiskey and even cider. Much like Jason's cuisine, Meiyu's dynamic selection aims to delightfully surprise, amuse and to broaden the horizon of our taste buds.

## “音乐”

不顺应世俗潮流的原创性是音乐先锋Julian朱利安核心理念  
他的创造风格俏皮, 颇具实验性

他为 Ling Long 创作的背景音乐

从混合了电子、合成音乐及管弦乐等元素

演示自然、人类、人工智能的世界剧烈发展与演变  
到借由经典乐器

表达这些元素在同一空间的互相融合与共享乐土

紧密地呼应了Jason 的食物

既能不断进步, 亦能包容共生

## “Music”

Musician Julian Wang's style can be described as playful and experimental. His melodic creation for Ling Long, mixing electronic, techno and orchestral genres to create an original sound, aims to tell a 2-part story on the evolution of our world : the first segment narrating the evolvement from nature to humanity and arriving to the present artificial intelligence; the second section, after the evolution has come full cycle, he takes us to a Promised Land where these different elements can finally coexist harmoniously.

Julian's music honors Jason's culinary philosophy, where diverse influences concur beautifully through metamorphosis and the noble pursuit of the new promised land.



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